Creamy Thai-Inspired Coconut Chicken Curry

A richly spiced, aromatic chicken curry simmered in coconut milk with tender vegetables and fresh basil. Served over hot rice, this dish delivers warmth, comfort, and bold Southeast-Asian flavors.

Ingredients

Spice Blend

- 1 tsp salt
- 1 tsp coriander
- 1 tsp cumin
- 1/4 tsp cloves
- 1 tsp cinnamon
- 1/4 tsp cardamom
- 1/2 tsp black pepper
- 1/4 tsp cayenne
- 1/2 tsp turmeric

Main Ingredients

- 1.5 lbs chicken thighs
- 1 large onion, sliced
- 5 garlic cloves, minced
- 1 tbsp fresh ginger
- 1-2 jalapeños
- 1 can (14oz) coconut milk
- 1 tomato, diced
- 1/2 cup peas
- Fresh basil

Instructions

Step 1

Combine all spices in a small bowl: salt, coriander, cumin, cloves, cinnamon, cardamom, pepper, cayenne, turmeric. Set aside.

Step 2

Heat olive oil in a wok. Add onion (3-4 mins). Add garlic, ginger, jalapeños. Cook until aromatics soften.

Step 3
Add the spice mix to the pan with the aromatics. Stir continuously for 1 minute to toast the spices.

Step 4
Pour in coconut milk. Add chicken and tomato. Simmer, reduce heat, cover, and cook for 10 minutes.

Step 5
Add peas and half the basil. Simmer (covered) for 10 more minutes until chicken is tender.

Step 6
Stir in lime juice. Taste and adjust salt. Garnish with remaining basil and serve over hot rice.

Tip: Let the curry rest for 10–15 minutes before serving; the flavors deepen beautifully.

Nutrition: Calories: ~490 kcal | Protein: 32g | Fat: 32g | Carbs: 12g

Tags: Thai Chicken Curry, Coconut Milk Recipes, Healthy Dinner Ideas, Gluten Free, Spicy Chicken, Comfort Food, Budget Friendly Meals,